

Seafood Safety & Quality PDG

Attendees: Forest Reichel (Chair), Kevin Edwards (Vice Chair), Jessica Jones (Vice Chair-Elect), Hiroki Abe, John Allan, Keith Amoroso, Angela Anandappa, Kenneth Boyer, Kristin Butler, David Calvin, Franck Chatigny, Neil Checketts, Andy Depaola, Blanca Escudero, Tracy Fink, Oscar Galagarza Angulo, Jim Heemstra, Sunee Himathongkham, Richard Huang, Kali Kniel, Johnathan Likens, Siman Liu, Keri Lydon, Shannara Lynn, Sabrina Mace, Anna Mackay, Doug Marshall, Christine Mcintosh, Mark Moorman, Adewale Obadina, Katheryn Parraga-Estrada, Renee Perry, Lori Pivarnik, Gale Prince, Rachel Rodriguez, Melissa Schlabs, Maria Scott, Subash Shrestha, Marianne Solomotis, Tori Stivers, Nicholas Tan, Abigail Villalba, Qiaochu Wang, Jacqueline Woods, and Luyao Zhao.

Number of Attendees: 45.

Meeting Called to Order: 1:00 p.m. Sunday, July 21, 2019.

Minutes Recording Secretary: Kevin Edwards.

Introduction and Mission Statement of Seafood PDG.

Reading of the Rules of Order & Anti-trust Guidelines by Student Liaison Katheryn Parraga

Introduction of attendees.

Old Business:

Tori Stivers motioned to approve the 2018 Meeting minutes. Jessica Jones seconded the motion.

New Business:

Announcement that the transition of previously elected, new Chair Foivos Genigiorgis was cancelled due to an academic opportunity. This required Foivos to step away from the Chair position.

The PDG membership in attendance encouraged us to accept nominations at the PDG meeting versus the alternate method of using Survey Monkey. From the floor, Tori Stivers nominated Jessica Jones, FDA. She accepted the nomination. The PDG unanimously approved her candidacy.

Guest Speaker: Lisa Wedding, National Fisheries Institute provided an abbreviated summary of "Aquaculture Training" by the Seafood HACCP Alliance and AFDO. Highlights covered the Seafood HACCP regulation, and its connection to on-farm activities, the Fish & Fishery Seafood Hazards Guide, and the need to improve control strategies at the point of receiving. This requires an approach for the primary processor to have knowledge of [good] farming activities including fish health, control strategies, and the danger of using un-approved veterinary drugs. The Guidance includes a Farm Checklist to gather information, and identify response trends. The intended audience are processors and importers (the farm itself does not have to run HACCP). Existing Seafood HACCP trainers may be given additional webinar training (pending initial training dates). The course will be ready by the end of the 2019 calendar year. Alliance can be translated by separate request to the Seafood HACCP Alliance (University of Florida website).

2020 Topic Nominations:

1. Determining Decomposition in Tuna via Biogenic Amines vs. Subjective Organoleptic Sensory Test: Lead David Calvin, Starkist Co.
2. Antibiotic Stewardship: Consumer perception, policy. Collaborate with Pre Harvest PDG – Kevin Edwards.
3. When is Seafood not Seafood? Engineered food (meat), food law, food safety – OPEN, of interest to Food Law PDG.
4. Climate Change & Pathogens – Lorraine McIntyre, BC Center for Disease Control & Jessica Jones FDA.
5. Retail & Food Service Consumer Safe Seafood Handling with broader use to retailers and food service – Ken Boyer, Seattle Fish & Evelyn Watts.

Recommendations to the Executive Board:

1. We recommend Jessica Jones as Vice Chair-Elect.
2. **Next Meeting Date:** August 1, 2020, Cleveland, Ohio.
3. **Chairperson:** Forest D. Reichel.

Meeting Adjourned: 2:35 p.m.